

# **Gregory James - Winemaker Notes**

## **2014 Patchy Fog Pinot Noir**

**Fruit Source:** Barnett Valley Ranch and other Sonoma Coast Vineyards

**Varietal:** 100% Pinot Noir, Sonoma Coast AVA

**Clone:** Various origins & Dijon 667 & 114

**Harvested:** (average) 9/13/14, with 22.6 Brix

**Barrel Treatment:** 17% new & 83% neutral French Oak barrels

**Bottled:** 7/20/15

**Barrel Aging:** 10 months

**Final Chemistry:** 5.6 g/L TA, 3.52 pH. 13.7% Alcohol

**Cases produced:** 145

**The Vineyard(s):** Greg manages over 150 acres of vineyards in the Sonoma Coast AVA and decided to create a blend from some of the best vineyards he works with. The fruit sources change each year, depending on the quality and available production from each of the vineyards he oversees, but the “anchor” for this cool climate Pinot Noir blend is always his estate vineyard located at Barnett Valley Ranch, overlooking the Freestone valley in West Sonoma County. The term “Patchy Fog” comes from the near daily weather forecast for the Freestone-Occidental wine growing area.

**Winemaking:** Each vineyard was night harvested, with the fruit immediately transported to the winery where it was 100% de-stemmed and placed in individual 1.5 ton open top fermenters with no added SO<sub>2</sub>. The must was then held in the winery’s cold room for 6-7 days (cold soak) prior to initiating primary fermentation. Each individual lot was then brought outdoors to begin warming in direct sunlight and start its fermentation process using a combination of native and select yeast strains. Once fermentation was under way, the small fermenters were brought back into the cellar, assuring a cooler peak fermentation temperature, and the retention of subtle aromatic components which can be lost during a hot fermentation process. As with most of our Pinot Noir’s, very gentle cap management (“punch down’s”) were performed twice daily during fermentation to minimize the tannin extraction and conserve the delicate aromas and flavors of cool climate Pinot noir. After pressing, the wine was moved to 60 gallon French oak barrels to begin their malolactic fermentation and ageing process

**Tasting Notes:** Produced with the intention to be immediately ready to drink upon release, this wine exemplifies the vibrant fruit character of young Pinot Noir grapevines with raspberry, black cherry and earthy conifer forest aromas linked to delicate flavors of pomegranate, black berry and wild strawberry, with a soft tannin and saline-mineral finish.